

FOOD ARTS

AT THE RESTAURANT & HOTEL FOREFRONT

Birth Announcements

Long Island, New York Restaurateurs John Tunney III, David Tunney, and John Rieger opened **Besito** (Spanish for "little kiss") at 402 New York Avenue in Huntington in late February. Matthew Lake, most recently of Manhattan's Rosa Mexicano, and sous chef Scott Wojcik, formerly of The Inn at Little Washington (Washington, VA), create an upscale Mexican repertory in the 120 seat space designed by the owners. In tandem with the extensive menu, Besito offers over 40 choices of Tequila. Apps (\$6 to \$13): tortilla soup with avocado, pulled chicken, *queso Cihuabua*, chopped cilantro, and toasted pasilla chiles; fresh corn tamale with seared shrimp and chipotle adobo.



Besito in Huntington, New York, offers upscale, creative Mexican cuisine. Photo by Phillip Ennis.

Mains (\$15 to \$25): tender pork seasoned with achiote chiles, cooked in banana leaf, with Yucatán pickled onions and sweet plantains; poblanos stuffed with wild mushrooms, baby spinach, goat cheese, and pine nuts with *salsa ranchera*. Desserts (\$6): traditional *pastel de tres leches* with seasonal fruits and whipped cream; pine nut flan with roasted pineapple.

